





# THE OXFORD COUNTY CITIZEN

PUBLISHED EVERY THURSDAY  
BY FRED B. MERRILL

BETHEL, MAINE

Subscription \$1.50 per year in advance. If not paid in advance \$2.00 will be charged.

Entered as second class matter, May 2, 1909, at the post office at Bethel, Maine.

THURSDAY, DECEMBER 25, 1919.

## NORWAY

Clarence M. Dyer of South Portland, who has been administrator of the High school the past year, closes his engagement this week with the close of the fall term, and will take up his new duties as principal of the South Portland High school, at the opening of the winter term, the first of January.

Miss Dorothy Kerr, who has been employed for some time at the W. J. Wheeler & Co. office at South Portland, has a position at the Norway National bank. Sept. Truse C. Merrill went to St. Nazaire hospital, Portland, Sunday for an operation on the throat and nose. Mrs. Merrill accompanied him, also his mother, Mrs. M. B. Merrill, of Gray.

Fred Keith, a former resident of Norway, is visiting relatives. It has been some years since he visited his birthplace.

William F. Kneeland, who was injured some time ago by falling on a saw, has returned from Dr. King's hospital, Portland, where an operation was performed on his head and a water tumor removed from the brain. He is about town, and fast gaining flesh and strength.

The Barton Reading Club was pleasantly entertained Thursday afternoon at the home of Mrs. Vivian M. Akers, Deering street. Mrs. Akers is a grand daughter of Mrs. Lavinia Barton Smith for whom the club was named, and the afternoon was observed in memory of her birthday which occurs Dec. 17. Several poems written by Mrs. Smith were read, also a sketch of her life. Mrs. Akers served refreshments, tea being served in the rare old china which belonged to her grandmother. There will be no meeting of the club this week on account of the holiday.

Oxford Castle, K. G. E., are to hold their first annual ball at the Opera House on New Year's eve, Wednesday, Dec. 31. The Imperial Singing Orchestra will furnish music.

Mrs. Clara Elliott has been elected treasurer of Harry Hunt W. B. C. for the twenty-fifth consecutive year.

Charles W. Davis underwent a surgical operation at the Central Maine General Hospital last week. He is reported doing well.

George L. Hamberg was in Boston several days last week on automobile business for Rigley & Fletcher.

The payroll of the Carroll, Jellerson Shoe Co. for the week ending the 13th was \$3,295.70, and that of the Norway

## Cataract Cannot Be Cured

with LOCAL APPLICATIONS, as they cannot reach the seat of the disease. Catarrh is a blood or constitutional disease, and in order to cure it you must take internal remedies. Hall's Cataract Cure is taken internally, and acts directly upon the blood and mucous surfaces. Hall's Cataract Cure is not a quick medicine. It was prescribed by one of the best physicians in this country for years and is a regular prescription. It is composed of the best blood purifiers, acting directly on the mucous surfaces. The perfect combination of the two ingredients is what produces such wonderful results in curing catarrh. Send for testimonials, free. P. J. CHENEY & CO., Props., Toledo, O. Sold by Druggists, price 75c. Take Hall's Family Pills for constipation.

Shoe Co. was \$2,319.90, making a total of \$10,915.60. It is estimated that the payroll in the snowshoe factory and the wood turning shops would carry the total for the week to about \$15,000.

The Christmas week meeting of the Yvonne Club will be omitted, and the next meeting will be held with Helen Canwell on Water street, Wednesday evening, Jan. 1. The time of meeting has been changed from the second and fourth Thursdays to the second and fourth Wednesdays.

Mrs. Emma L. Chaffin of Buckfield and son, James B. Chaffin, of El Paso, Texas, are guests of Dr. and Mrs. E. E. Drake. Mrs. Chaffin will remain in Norway during the winter while her son attends a business college at Phoenix, Arizona. He has been in Texas for a year or more for the benefit of his health, and finds the climate good.

Miss Clara Schuerer has gone to Everett, Mass., to visit her father, Otto Schuerer, and sister, Mrs. Frieda Barker. She and her father will go to Pittsburgh, Mass., where Mr. Schuerer will spend the winter with his daughter, Mrs. H. D. Adkins. Miss Schuerer will be away about four weeks.

Miss Emily Davis, who has been at G. Fred Stone's for the past year and a half, started Monday morning to spend the winter with her sister-in-law in Washington, D. C.

Miss Sara Truse is engaged as bookkeeper at the S. J. Record Hardware Co.

Freeman Currier, who has been laid up for seven weeks with a gun shot wound received while hunting, has recovered so as to resume work in the cutting room at the Carroll, Jellerson shoe factory.

Mrs. Hugh Pendexter, Mrs. H. L. Bartlett and Miss Ruth Cummings were members of the Christmas house party at the Theta Delta Chi house at Bowdoin College from Thursday to Saturday. Mrs. Pendexter was one of the patronesses.

Mrs. Florence Fuller has gone to Newton, N. H., to spend the winter with her cousin.

News has been received of the death of Mrs. Gertrude Merrill, a trained nurse, at Hartland. Mrs. Merrill was in Norway for some time, having rooms at Miss Della Noyes', and on account of illness went from here to the home of her brother in Hartland. Death was due to acute Bright's disease.

The blowing of the shoe factory whistle at 2 o'clock Friday morning called the fire department to the shoe factory of the Carroll, Jellerson Shoe Co., where

## EGG LAYING CONTEST

An analysis of the records of the first month in the winter egg-laying contest, which is being conducted under the auspices of the University of Maine agricultural extension service, shows that the early hatched pullets made the best start and the highest averages of production.

Of the 34 pens entered, 14 are Barred Plymouth Rocks, 10 Rhode Island Reds, 7 White Wyandottes and one each of Rhode Island Whites, White Plymouth Rocks and White Leghorns. All are housed in the Orono type of shelter and are fed according to Orono formulas, but the birds are located on Maine farms and are cared for by their owners, who keep their own records, with occasional inspection by the county agents and extension specialists.

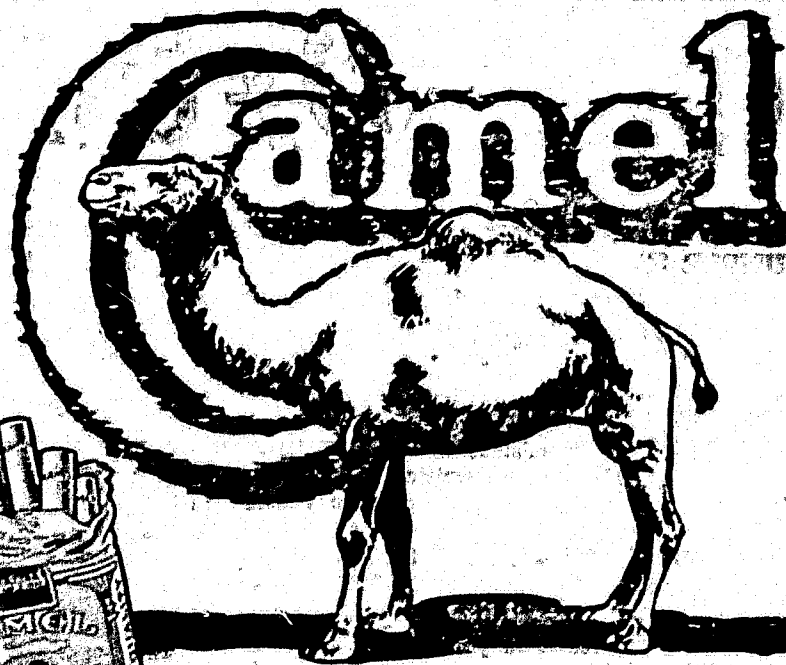
Mrs. Estelle Stratton of Ellsworth is winner of the blue ribbon for the first month's competition, her Rhode Island Reds averaging 23.4 eggs per bird in the month. P. A. Bradford of Belfast is second, his White Wyandottes laying an average of 22.4 eggs. Third honor went to E. S. Boothby of Emery's Mills, York County, whose pen of White Plymouth Rocks averaged 21.88 eggs in the 30 days. The other contestants finished the month in this order:

C. C. Stratton, Ellsworth; Benben Lowe, North Shapleigh; Jasper Gupitt, Berwick; P. W. Wyman, West Paris; J. A. Anderson, Walnut Hill; Mrs. Fred W. Fos, Mt. Vernon; E. H. Guilford, Penobscot; James Chadbourne, North Bridgton; P. W. Reed, Windsor; M. B. Coleman, Bingham; E. W. Blackwell, Winslow; A. B. Harrington, Freeport; Carroll Shea, Ellsworth; A. P. Hunsell, Bingham; Mrs. A. E. Goggins, Ellsworth; Frank Lord, Lebanon; Mrs. W. J. Hinton, Newport; A. E. Goggins, Ellsworth; E. A. Ireland, Venzie; Mary Hall, Nobleboro; W. L. Clark, Waldoboro; H. P. Knight, South Portland; A. W. Childs, Whitteville; W. J. Jewett, Wilton; Mrs. S. B. Johnson, Dover; O. C. Leathers, Kenduskeag; Mabel M. Irish, Buckfield; Mrs. Sumner Ellis, Skowhegan; Journey's End Farm, Mt. Vernon.

## Why Mr. Joe Armstrong, Celebrated Dog Trainer, Uses Rat-Snaps

"Noticed rats around my kennels, having hundreds of prize dogs, couldn't take chances. Tried RAT-SNAPS in three weeks every rat disappeared. Noticed that the dogs never went near RAT-SNAPS. I tell my friends about RAT-SNAPS. Use this sure rodent exterminator, it's safe. Comes in cake form. Three sizes, 50c, 50c, \$1.00. Sold and guaranteed by O. L. Thurston Company, Bethel; W. E. Rossmann, Bethel; C. E. Stowell & Son, Locke's Mills; Mark C. Allen, Bryant's Pond. adv.

a blaze had started in the north end of the cutting room. Several lines of hose were laid. The building is equipped with automatic sprinklers, and it did not take long to get the blaze under control. With the thermometer something like fifteen below zero, the work of the fireman was no fun. The damage was principally by water, and will amount to \$2000 or \$2500.



Camels are sold everywhere in identically sealed packages of 20 cigarettes or ten packages (200 cigarettes) in a glassine-paper-covered carton. We strongly recommend this carton for the home or office supply or when you travel.

R. J. Reynolds Tobacco Co. Winston-Salem, N. C.

CAMELS are in a class by themselves—easily the most refreshing, the most likable cigarette you ever smoked. You can prove that! Simply compare Camels puff-by-puff with any cigarette in the world at any price! Put quality, flavor and cigarette satisfaction to the utmost test!

Made to meet your taste, Camels never tire it, no matter how liberally you smoke them! The expert blend of choice Turkish and choice Domestic tobaccos makes Camels delightful—so full-bodied, yet so fascinatingly smooth and mellow-mild. Every time you light one you get new and keener enjoyment!

Freedom from any unpleasant cigarette after taste or any unpleasant cigarette odor makes Camels as unusual as they are enjoyable.

In fact, Camels appeal to the most fastidious smoker in so many new ways you never will miss the absence of coupons, premiums or gifts. You'll prefer Camel Quality!

# Cigarettes

## POTATO MOSAIC

Progress in the Study of This Important Disease of the Potato

The Maine Agricultural Experiment Station has been giving more or less attention to potato mosaic for several years. During the last two seasons this has constituted one of the main lines of investigation of potato diseases at Arrowsick Farm in cooperation with the pathologists of the United States Department of Agriculture.

The importance of mosaic has not been fully appreciated by potato growers in the past, and with good reason. While the disease is easy to recognize, on its characteristics are pointed out, all but the more severe cases are usually overlooked by the average observer. It comes on gradually and usually develops with increasing severity in succeeding years, till the owner of a strain of seed, which previously produced excellent crops, suddenly discovers that his seed has "run out." Undoubtedly mosaic is one of the important causes of the so-called "running out" of potato stocks. A progressive farmer, near Arrowsick Farm, was cautious to know last summer whether he had mosaic in his Green Mountains. At his request one of the Station pathologists examined the field and found every plant showing the disease. The owner will not fail to recognize it himself in the future.

A potato grower may have considerable mosaic in his stock and still continue to get good yields and thus conclude that it is not of economic importance. However, actual experiment shows differently. In tests conducted on Arrowsick Farm, healthy Green Mountains and Blue Triumph on fifth acre plots yielded 33 barrels per acre more than all mosaic stock of the same commercial strain. Results indicating the same thing have been secured repeatedly, in various ways during the last few years. An indication how important a factor it has come to be in commercial fields it may be stated that one of the Station pathologists had occasion to examine about 40 potato fields each of Blue Triumph and Green Mountains for mosaic during the past season, including many which were supposed to be free or nearly free from the disease. In these the percentage of mosaic hills varied from 5 to 100 for the Blue, averaging 40 per cent, and from 1 to 100 per cent in the Mountains, averaging 28 per cent.

Potato mosaic is carried by the seed tubers. In connection with the experimental work at Arrowsick and High noon Farms the Station has grown year after year a large number of strains of potatoes that were affected with mosaic. While the disease may appear in a healthy lot of stock, particularly if it has been grown near diseased stock, and increase therein, no case has been found yet where a mosaic potato plant on any of its progeny has entirely recovered. The fact that mosaic is carried by the tubers is of great importance in connection with the seed trade. In the regions to the south that are lacking the ideal potato climate of Maine it is said to cause even greater reductions in yield than it does here.

Hence there is an increasing demand among southern growers for seed which does not carry the disease.

From the appearance of the tubers there is no way of telling whether or not they carry mosaic. It is, however, readily detected on the actively growing plants particularly from the time they reach the height of 6 or 8 inches and up to and through the blossoming period. Healthy potato leaves have a uniform green color throughout and there is no marked unevenness of the surface or margin. Mosaic leaves show varying degrees of mottling with irregular spots or splashes of pale green or yellowish color. These spots of lighter color may be so few and small in very mild cases that they would be overlooked, except by the most careful observer, or they be so large, numerous and conspicuous as to give a distinct "calico" appearance to the leaves. All stages between these extremes may be found. In the more pronounced cases a distinct wrinkling of the leaves is usually present. In severe attacks a dwarfing of the whole plant may occur. A field containing many mosaic plants shows a number of contrasting features when compared with one planted with healthy stock of the same variety. Its general appearance is lighter green in color, the rows are more ragged, the plants are not so strong or tall, and in dry seasons the plants on it are the first to show yellowing and dying.

The experimental work conducted by the Station pathologists has demonstrated that potato mosaic is a communicable, infectious disease. A discussion of these proofs and of the methods by which the disease is carried from plant to plant will be reserved for a succeeding number of this series of letters. It may be said in this connection, however, that potatoes which appear free from mosaic this season may show it next season if they were grown on the same field with or on a field near other potatoes which show the disease.

(Chas. D. Woods, Director)

## ENFORCE AUTO LAWS

Operators Should Have 1920 Numbers. Oiling Headlights Must Go

Instructions have been given by Attorney General Sturgis, that the State auto laws be rigidly enforced. All automobile inspectors are requested to see to it that the registration rules are obeyed and that headlights conform to the legal requirements. "Persons operating motor vehicles must be provided with the 1920 registration numbers. There is no excuse for automobile owners to delay in securing the 1920 registration numbers as the number plates are available at this time from the office of the secretary of state, and all the officers have been instructed to rigidly enforce the laws of the State."

The penalty for operating a motor vehicle without the proper license or registration numbers will make the operator of any motor vehicle liable to a fine of not less than \$10 or more than \$20 or not more than 10 days in jail. It is a well known fact that the rules and regulations governing the use of headlights have been violated in this state and the laws lacked "teeth" to prosecute offenders. However, the last Legislature enacted new laws which provide for a fine of not less than \$25 or more than \$100 or more than 60 days in jail. Attorney General Sturgis is determined that violators of the head light regulations will be prosecuted. He intends to remove from Maine highways the glaring headlights which he regards as a menace to every person using the highways in the state.

The courts hold it is better that nine ty nine rascals should escape than that one lawyer should lose a client.

WE CAN PRINT MOST ANYTHING AT THIS OFFICE. CONSULT US BEFORE YOU SEND YOUR WORK OUT OF TOWN

We wish you  
A Merry Christmas and  
A Happy New Year.

WE THANK YOU  
for the patronage of the past year  
and trust that we may  
continue to serve you.

L. M. STEARNS,  
BETHEL, MAINE

DON'T you like a nice white kitchen? Of course you do—because it looks so clean. And you'd like the mill that makes

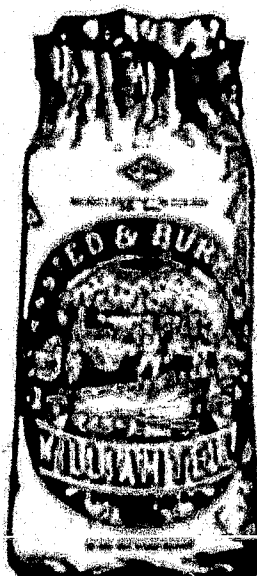
WILLIAM TELL  
FLOUR

for the very same reason. It's clean from top to bottom—clean as a pin. By clean machines, the wheat is secured and ground—then the flour is sifted through finest silk, put into new clean sacks and sealed. No human hand touches it until the sack is opened in your kitchen.

We know you want your flour clean and pure and we take no chances

Next time, tell your Grocer—William Tell, and get the very best.

For Sale By J. B. HAM CO., Bethel, Maine.



## THE HOME

Pleasant, Reviv-  
ing - Dedicated  
Mothers as the  
Home Circle  
Tides

PEACE AND O  
Sweet Bells that chime  
time  
To banish Care and  
Swing low! Swing high  
and sky  
Send golden notes  
May every heart rejoice  
And every home be  
With sinless Christ  
And while the happy  
God's Ministering Angel  
Peace, Good-will to all

## SAVORIES, SWEETS GARNISHINGS FOR MRS. DINE

Many of our holiday  
cassons have come down  
note ancestors. The  
graced the Christmas  
ago is now replaced by  
six or eight weeks, trust  
served with an apple in  
stead of the baron—a d  
beef—which still contin  
the table of British roy  
time, we serve a crown o  
The goose has figured  
Yule menus for centur  
puddings, mince pies an  
dren so confidently expec  
mas dinner are customa  
from the time when the  
bration covered a space  
with happy festivity.

It is not infrequent  
farms that a family mus  
winter principally upon  
It therefore falls upon t  
his wife to understand  
ode of preserving their  
well as to study how to  
thing variety in ways o  
serving. Among other of  
ful bulletins on food pr  
United States Departmen  
ture puts out Farmers'  
Meats on the Farm, But  
and Keeping. You can s  
by addressing a request  
and Chief, Division of  
Washington, D. C. It  
prove practically helpfu  
If you choose for yo  
meat, lamb or pork  
may be served as a "fe  
style is too elaborate fo  
but is effective on the  
The crown is not difficu  
Separate the rib piece m  
quite down to the solid m  
each separate rib clean a  
it in ground paper to pr  
ing. The backbone is trim  
sections loosened (for th  
the carver) but the meat  
as for chops. Then the  
strip are brought togeth  
the bones outside, the e  
cooked meat inside the r  
of each rib garnished pret  
per ruffles, olives or tiny  
fends the "crown" effect.

If your central dish is  
choose a gosling or "green  
will know it. If it cannot  
own flock by its yellow  
hill, tender windpipe and  
it is prepared just like a  
the oven. Sometimes it is  
but served with apples in s  
style and with onions. Or  
combined in a bread-crumb  
a flavor of sage added. I  
idea to steam this bird on  
and brown in the oven,  
steaming much of the au  
drawn out and may be sav  
or deep frying.

You may choose the ever  
turkey for the Christmas  
Red and green being the  
colors, holiday garnishes m  
this. Parsley and pimento  
had almost everywhere. The  
in large and small cans, are  
live and go a long way in  
color and flavor. A single o  
bright peppers may be cut u  
of the pimento; this plac  
ter of a large dish of simpl  
as creamed potato or cab  
over a festive air.

When we come to the o  
cassons find it does not  
the rich and heavy pie an  
our ancestors enjoyed. A p  
ination of apples, raisins, cu  
a very little spice makes a ha  
delicious dessert.

White or entire wheat flour  
clarified fat, molasses or h  
and any preferred combination  
may be used. Three molds  
may be made from the same  
each one have a different  
flavor.

A pudding may be heavy b  
much shortening has been u  
with flour sometimes the  
chased because it stepped ba  
jared and made to "fall" be  
set by the heat.

Steamed Fruit Pudding:  
Sugar, two level teaspoonful  
powder, one half teaspoonful



## THE HOME CIRCLE

**Pleasant, Reveries—A Column Dedicated to Tired Mothers as they Join the Home Circle at Evening Tide**

**PEACE AND GOOD-WILL**  
Sweet Bells that chime at Christmas time  
To banish Care and Sadness,  
Swing low! Swing high! Through earth and sky  
Send golden notes of Gladness.  
May every heart rejoice to-day  
And every home be bright and gay  
With sinless Christmas mirth:  
And while the happy joy bells ring  
God's Ministering Angels bring  
Peace, Good-will to Earth.

E. M.

## SAVORIES, SWEETS AND BRIGHT GARNISHINGS FOR THE CHRISTMAS DINNER

Anna Barrows

Many of our holiday and festival occasions have come down to us from remote ancestors. The bear's head that graced the Christmas boards of long ago is now replaced by the little pig of six or eight weeks, trussed, stuffed and served with an apple in its mouth. Instead of the baron—a double sirloin of beef—which still continues to appear on the table of British royalty at holiday time, we serve a crown of pork or lamb. The goose has figured prominently in Yule menus for centuries. The plum puddings, mince pies and goodies children so confidently expect at the Christmas dinner are customs also borrowed from the time when the Yule tide celebration covered a space of days filled with happy festivity.

It is not infrequent on our modern farms that a family must depend for a winter principally upon mutton or pork. It therefore falls upon the farmer and his wife to understand the best methods of preserving their meat supply as well as to study how to give an appealing variety in ways of cooking and serving. Among other of its most helpful bulletins on food preparation the United States Department of Agriculture puts out Farmers' Bulletin 133, Meats on the Farm, Butchering, Curing and Keeping. You can secure this free by addressing a request to the Editor and Chief, Division of Publications, Washington, D. C. It will certainly prove practically helpful.

If you choose for your Christmas roast meat, lamb or pork, either one may be served as a "crown." This style is too elaborate for frequent use but is effective on the holiday table. The crown is not difficult to prepare: Separate the rib piece nearly but not quite down to the solid meat, scraping each separate rib clean and wrapping it in greased paper to prevent scorching. The backbone is trimmed and the sections loosened (for the comfort of the carver) but the meat not cut apart as for chops. Then the ends of the strip are brought together and secured, the bones outside, the carefully seasoned meat inside the circle. When cooked the paper is removed and the tip of each rib garnished prettily with paper ruffles, olives or tiny apples. This lends the "crown" effect.

If your central dish is to be goose, choose a gosling or "green" goose. You will know it: If it cannot be from your own flock by its yellowish feet and bill, tender windpipe and plump feet. It is prepared just like any fowl for the oven. Sometimes it is not stuffed but served with apples in some favorite style and with onions. Or these may be combined in a bread-crumbs stuffing and a flavor of sage added. It is a good idea to steam this bird an hour or more and brown in the oven. During the steaming much of the surplus fat is drawn out and may be saved for cookies or deep frying.

You may choose the ever satisfactory turkey for the Christmas dinner. Red and green being the Christmas colors, holiday garnishes may emphasize this. Parsley and pimentos are to be had almost everywhere. The latter come in large and small cans, are not expensive and go a long way in supplying color and flavor. A single one of these bright peppers may be cut in the shape of the poinsettia; this placed in the center of a large dish of simple food such as creamed potato or cabbage salad gives a festive air.

When we come to the dessert we cannot find it hard to prepare the rich and heavy pies and puddings our ancestors enjoyed. A plainer combination of apples, raisins, currants and a very little spice makes a harmless and delicious dessert.

White or entire wheat flour, salt or clarified fat, molasses or brown sugar and any preferred combination of spices may be used. Three molds of pudding may be made from the same batter and each can have a different fruit and flavor.

A pudding may be heavy because too much shortening has been used or too little flour. Sometimes the heaviness is caused because it stopped boiling or was jarred and made to "fall" before being set by the heat.

Steam-Fruit Pudding: One pint flour, two level teaspoons baking powder, one-half teaspoonful soda, one

level teaspoonful mixed spice (cinnamon, nutmeg, a speck of clove and allspice— one-half teaspoonful salt. Sift these together, rub in one-fourth cup dripping or one-half cup chopped suet. Mix with one-half cup each of molasses and sour milk. If the flour is "strong" a little more milk or water may be needed. As soon as well mixed, stir in any convenient combination of prepared figs, raisins, or other fruit, from one-half cup to one pint. Put in a greased quart mold (a pound coffee can is good) and steam two hours or more. It may be reheated in the same can. Serve with a liquid sauce.

Potato Cones: Mix one pint hot mashed potato, one-fourth cup strained pimentos, one egg white, one tablespoonful butter or cream. Season with salt and pepper. Shape and steam in timbale molds or fry as croquettes. By adding a little flour the mixture may be twisted like rolls, baked or fried in deep fat.

Salads: Combine two parts cubes of pineapple, one part sliced olives, one part chopped nuts and serve in green peppers. For poinsettia salad, cut the shape of the flower from a pimento and lay on slices of pineapple with mayonnaise in center. Serve one to each person. Cucumber and red peppers cut and dressed with lime juice and oil may be served in peppers or apples.

Tomato Jelly: Soak one-half box gelatin in one-half cup cold water, dissolve with one-half cup hot soup stock. Add one pint strained and seasoned tomato, onion or pimentos may be heated with the tomato before straining. Chill in molds. When nearly cold scoop out centers, fill with cold chopped meat and pour the jelly back to hold the meat in place. When firm turn out on lettuce, parsley or celery leaves with dressing on the side.

Salad Caprice: Scoop out large red apples leaving only a thin layer against the skin. Cut the apple pulp in bits and cover with French dressing. Combine with celery or green peppers in any agreeable proportion, mix with mayonnaise flavored with horseradish.

with whipped cream.

Spanish Sauce: In two ounces of butter cook until tender a small onion and a green pepper cut fine. Add one-fourth cupful of flour and cook till frothy. Gradually mix with one pint strained tomato or half tomato and half stock. Season with salt and pepper.

Fruit Dumplings: Have one pint hot cooked fruit with plenty of juice in the pan. Make dumplings with one cupful prepared flour and one-half cupful milk. Drop by teaspoons over the surface of fruit, cover and cook ten minutes. Serve immediately. Sweeten the fruit and serve with the dumplings. Garnish with whipped cream.

Garnish with rosette of salted whipped cream.

Fruit Salad: Use any combination of fruit—apples, oranges, pineapple, canned pears and so forth. For the dressing, send one cupful pineapple syrup or part pineapple, part orange and lemon juice. Thicken with two eggs like a soft custard. Add more sugar. When cold fold in whipped cream.

Plain Pastry: Into one pint of pastry flour sift one-half teaspoonful of salt (if desired one teaspoonful baking powder also). Then rub in two ounces lard and mix into a stiff dough with about one-half cup cold water. Roll till one-half inch thick, spread with one ounce of butter, fold, roll again and fold in another ounce of butter. In all, four ounces of shortening will be used.

Spanish Sauce: In two ounces of butter cook until tender a small onion and a green pepper cut fine. Add one-fourth cupful of flour and cook till frothy. Gradually mix with one pint strained tomato or half tomato and half stock. Season with salt and pepper.

Fruit Dumplings: Have one pint hot cooked fruit with plenty of juice in the pan. Make dumplings with one cupful prepared flour and one-half cupful milk. Drop by teaspoons over the surface of fruit, cover and cook ten minutes. Serve immediately. Sweeten the fruit and serve with the dumplings. Garnish with whipped cream.

Garnish with rosette of salted whipped cream.

Fruit Salad: Use any combination of fruit—apples, oranges, pineapple, canned pears and so forth. For the dressing, send one cupful pineapple syrup or part pineapple, part orange and lemon juice. Thicken with two eggs like a soft custard. Add more sugar. When cold fold in whipped cream.

Plain Pastry: Into one pint of pastry flour sift one-half teaspoonful of salt (if desired one teaspoonful baking powder also). Then rub in two ounces lard and mix into a stiff dough with about one-half cup cold water. Roll till one-half inch thick, spread with one ounce of butter, fold, roll again and fold in another ounce of butter. In all, four ounces of shortening will be used.

Spanish Sauce: In two ounces of butter cook until tender a small onion and a green pepper cut fine. Add one-fourth cupful of flour and cook till frothy. Gradually mix with one pint strained tomato or half tomato and half stock. Season with salt and pepper.

Fruit Dumplings: Have one pint hot cooked fruit with plenty of juice in the pan. Make dumplings with one cupful prepared flour and one-half cupful milk. Drop by teaspoons over the surface of fruit, cover and cook ten minutes. Serve immediately. Sweeten the fruit and serve with the dumplings. Garnish with whipped cream.

Garnish with rosette of salted whipped cream.

Fruit Salad: Use any combination of fruit—apples, oranges, pineapple, canned pears and so forth. For the dressing, send one cupful pineapple syrup or part pineapple, part orange and lemon juice. Thicken with two eggs like a soft custard. Add more sugar. When cold fold in whipped cream.

Plain Pastry: Into one pint of pastry flour sift one-half teaspoonful of salt (if desired one teaspoonful baking powder also). Then rub in two ounces lard and mix into a stiff dough with about one-half cup cold water. Roll till one-half inch thick, spread with one ounce of butter, fold, roll again and fold in another ounce of butter. In all, four ounces of shortening will be used.

Spanish Sauce: In two ounces of butter cook until tender a small onion and a green pepper cut fine. Add one-fourth cupful of flour and cook till frothy. Gradually mix with one pint strained tomato or half tomato and half stock. Season with salt and pepper.

Fruit Dumplings: Have one pint hot cooked fruit with plenty of juice in the pan. Make dumplings with one cupful prepared flour and one-half cupful milk. Drop by teaspoons over the surface of fruit, cover and cook ten minutes. Serve immediately. Sweeten the fruit and serve with the dumplings. Garnish with whipped cream.

Garnish with rosette of salted whipped cream.

Fruit Salad: Use any combination of fruit—apples, oranges, pineapple, canned pears and so forth. For the dressing, send one cupful pineapple syrup or part pineapple, part orange and lemon juice. Thicken with two eggs like a soft custard. Add more sugar. When cold fold in whipped cream.

Plain Pastry: Into one pint of pastry flour sift one-half teaspoonful of salt (if desired one teaspoonful baking powder also). Then rub in two ounces lard and mix into a stiff dough with about one-half cup cold water. Roll till one-half inch thick, spread with one ounce of butter, fold, roll again and fold in another ounce of butter. In all, four ounces of shortening will be used.

Spanish Sauce: In two ounces of butter cook until tender a small onion and a green pepper cut fine. Add one-fourth cupful of flour and cook till frothy. Gradually mix with one pint strained tomato or half tomato and half stock. Season with salt and pepper.

Fruit Dumplings: Have one pint hot cooked fruit with plenty of juice in the pan. Make dumplings with one cupful prepared flour and one-half cupful milk. Drop by teaspoons over the surface of fruit, cover and cook ten minutes. Serve immediately. Sweeten the fruit and serve with the dumplings. Garnish with whipped cream.

Garnish with rosette of salted whipped cream.

Fruit Salad: Use any combination of fruit—apples, oranges, pineapple, canned pears and so forth. For the dressing, send one cupful pineapple syrup or part pineapple, part orange and lemon juice. Thicken with two eggs like a soft custard. Add more sugar. When cold fold in whipped cream.

Plain Pastry: Into one pint of pastry flour sift one-half teaspoonful of salt (if desired one teaspoonful baking powder also). Then rub in two ounces lard and mix into a stiff dough with about one-half cup cold water. Roll till one-half inch thick, spread with one ounce of butter, fold, roll again and fold in another ounce of butter. In all, four ounces of shortening will be used.

Spanish Sauce: In two ounces of butter cook until tender a small onion and a green pepper cut fine. Add one-fourth cupful of flour and cook till frothy. Gradually mix with one pint strained tomato or half tomato and half stock. Season with salt and pepper.

Fruit Dumplings: Have one pint hot cooked fruit with plenty of juice in the pan. Make dumplings with one cupful prepared flour and one-half cupful milk. Drop by teaspoons over the surface of fruit, cover and cook ten minutes. Serve immediately. Sweeten the fruit and serve with the dumplings. Garnish with whipped cream.

Garnish with rosette of salted whipped cream.

Fruit Salad: Use any combination of fruit—apples, oranges, pineapple, canned pears and so forth. For the dressing, send one cupful pineapple syrup or part pineapple, part orange and lemon juice. Thicken with two eggs like a soft custard. Add more sugar. When cold fold in whipped cream.

Plain Pastry: Into one pint of pastry flour sift one-half teaspoonful of salt (if desired one teaspoonful baking powder also). Then rub in two ounces lard and mix into a stiff dough with about one-half cup cold water. Roll till one-half inch thick, spread with one ounce of butter, fold, roll again and fold in another ounce of butter. In all, four ounces of shortening will be used.

Spanish Sauce: In two ounces of butter cook until tender a small onion and a green pepper cut fine. Add one-fourth cupful of flour and cook till frothy. Gradually mix with one pint strained tomato or half tomato and half stock. Season with salt and pepper.

Fruit Dumplings: Have one pint hot cooked fruit with plenty of juice in the pan. Make dumplings with one cupful prepared flour and one-half cupful milk. Drop by teaspoons over the surface of fruit, cover and cook ten minutes. Serve immediately. Sweeten the fruit and serve with the dumplings. Garnish with whipped cream.

Garnish with rosette of salted whipped cream.

Fruit Salad: Use any combination of fruit—apples, oranges, pineapple, canned pears and so forth. For the dressing, send one cupful pineapple syrup or part pineapple, part orange and lemon juice. Thicken with two eggs like a soft custard. Add more sugar. When cold fold in whipped cream.

Plain Pastry: Into one pint of pastry flour sift one-half teaspoonful of salt (if desired one teaspoonful baking powder also). Then rub in two ounces lard and mix into a stiff dough with about one-half cup cold water. Roll till one-half inch thick, spread with one ounce of butter, fold, roll again and fold in another ounce of butter. In all, four ounces of shortening will be used.

Spanish Sauce: In two ounces of butter cook until tender a small onion and a green pepper cut fine. Add one-fourth cupful of flour and cook till frothy. Gradually mix with one pint strained tomato or half tomato and half stock. Season with salt and pepper.

Fruit Dumplings: Have one pint hot cooked fruit with plenty of juice in the pan. Make dumplings with one cupful prepared flour and one-half cupful milk. Drop by teaspoons over the surface of fruit, cover and cook ten minutes. Serve immediately. Sweeten the fruit and serve with the dumplings. Garnish with whipped cream.

Garnish with rosette of salted whipped cream.

Fruit Salad: Use any combination of fruit—apples, oranges, pineapple, canned pears and so forth. For the dressing, send one cupful pineapple syrup or part pineapple, part orange and lemon juice. Thicken with two eggs like a soft custard. Add more sugar. When cold fold in whipped cream.

Plain Pastry: Into one pint of pastry flour sift one-half teaspoonful of salt (if desired one teaspoonful baking powder also). Then rub in two ounces lard and mix into a stiff dough with about one-half cup cold water. Roll till one-half inch thick, spread with one ounce of butter, fold, roll again and fold in another ounce of butter. In all, four ounces of shortening will be used.

Spanish Sauce: In two ounces of butter cook until tender a small onion and a green pepper cut fine. Add one-fourth cupful of flour and cook till frothy. Gradually mix with one pint strained tomato or half tomato and half stock. Season with salt and pepper.

Fruit Dumplings: Have one pint hot cooked fruit with plenty of juice in the pan. Make dumplings with one cupful prepared flour and one-half cupful milk. Drop by teaspoons over the surface of fruit, cover and cook ten minutes. Serve immediately. Sweeten the fruit and serve with the dumplings. Garnish with whipped cream.

Garnish with rosette of salted whipped cream.

Fruit Salad: Use any combination of fruit—apples, oranges, pineapple, canned pears and so forth. For the dressing, send one cupful pineapple syrup or part pineapple, part orange and lemon juice. Thicken with two eggs like a soft custard. Add more sugar. When cold fold in whipped cream.

Plain Pastry: Into one pint of pastry flour sift one-half teaspoonful of salt (if desired one teaspoonful baking powder also). Then rub in two ounces lard and mix into a stiff dough with about one-half cup cold water. Roll till one-half inch thick, spread with one ounce of butter, fold, roll again and fold in another ounce of butter. In all, four ounces of shortening will be used.

Spanish Sauce: In two ounces of butter cook until tender a small onion and a green pepper cut fine. Add one-fourth cupful of flour and cook till frothy. Gradually mix with one pint strained tomato or half tomato and half stock. Season with salt and pepper.

Fruit Dumplings: Have one pint hot cooked fruit with plenty of juice in the pan. Make dumplings with one cupful prepared flour and one-half cupful milk. Drop by teaspoons over the surface of fruit, cover and cook ten minutes. Serve immediately. Sweeten the fruit and serve with the dumplings. Garnish with whipped cream.

Garnish with rosette of salted whipped cream.

Fruit Salad: Use any combination of fruit—apples, oranges, pineapple, canned pears and so forth. For the dressing, send one cupful pineapple syrup or part pineapple, part orange and lemon juice. Thicken with two eggs like a soft custard. Add more sugar. When cold fold in whipped cream.

Plain Pastry: Into one pint of pastry flour sift one-half teaspoonful of salt (if desired one teaspoonful baking powder also). Then rub in two ounces lard and mix into a stiff dough with about one-half cup cold water. Roll till one-half inch thick, spread with one ounce of butter, fold, roll again and fold in another ounce of butter. In all, four ounces of shortening will be used.

Spanish Sauce: In two ounces of butter cook until tender a small onion and a green pepper cut fine. Add one-fourth cupful of flour and cook till frothy. Gradually mix with one pint strained tomato or half tomato and half stock. Season with salt and pepper.

Fruit Dumplings: Have one pint hot cooked fruit with plenty of juice in the pan. Make dumplings with one cupful prepared flour and one-half cupful milk. Drop by teaspoons over the surface of fruit, cover and cook ten minutes. Serve immediately. Sweeten the fruit and serve with the dumplings. Garnish with whipped cream.

Garnish with rosette of salted whipped cream.

Fruit Salad: Use any combination of fruit—apples, oranges, pineapple, canned pears and so forth. For the dressing, send one cupful pineapple syrup or part pineapple, part orange and lemon juice. Thicken with two eggs like a soft custard. Add more sugar. When cold fold in whipped cream.

Plain Pastry: Into one pint of pastry flour sift one-half teaspoonful of salt (if desired one teaspoonful baking powder also). Then rub in two ounces lard and mix into a stiff dough with about one-half cup cold water. Roll till one-half inch thick, spread with one ounce of butter, fold, roll again and fold in another ounce of butter. In all, four ounces of shortening will be used.

Spanish Sauce: In two ounces of butter cook until tender a small onion and a green pepper cut fine. Add one-fourth cupful of flour and cook till frothy. Gradually mix with one pint strained tomato or half tomato and half stock. Season with salt and pepper.

Fruit Dumplings: Have one pint hot cooked fruit with plenty of juice in the pan. Make dumplings with one cupful prepared flour and one-half cupful milk. Drop by teaspoons over the surface of fruit, cover and cook ten minutes. Serve immediately. Sweeten the fruit and serve with the dumplings. Garnish with whipped cream.

Garnish with rosette of salted whipped cream.

Fruit Salad: Use any combination of fruit—apples, oranges, pineapple, canned pears and so forth. For the dressing, send one cupful pineapple syrup or part pineapple, part orange and lemon juice. Thicken with two eggs like a soft custard. Add more sugar. When cold fold in whipped cream.

Plain Pastry: Into one pint of pastry flour sift one-half teaspoonful of salt (if desired one teaspoonful baking powder also). Then rub in two ounces lard and mix into a stiff dough with about one-half cup cold water. Roll till one-half inch thick, spread with one ounce of butter, fold, roll again and fold in another ounce of butter. In all, four ounces of shortening will be used.

Spanish Sauce: In two ounces of butter cook until tender a small onion and a green pepper cut fine. Add one-fourth cupful of flour and cook till frothy. Gradually mix with one pint strained tomato or half tomato and half stock. Season with salt and pepper.

Fruit Dumplings: Have one pint hot cooked fruit with plenty of juice in the pan. Make dumplings with one cupful prepared flour and one-half cupful milk. Drop by teaspoons over the surface of fruit, cover and cook ten minutes. Serve immediately. Sweeten the fruit and serve with the dumplings. Garnish with whipped cream.

Garnish with rosette of salted whipped cream.

Fruit Salad: Use any combination of fruit—apples, oranges, pineapple, canned pears and so forth. For the dressing, send one cupful pineapple syrup or part pineapple, part orange and lemon juice. Thicken with two eggs like a soft custard. Add more sugar. When cold fold in whipped cream.

Plain Pastry: Into one pint of pastry flour sift one-half teaspoonful of salt (if desired one teaspoonful baking powder also). Then rub in two ounces lard and mix into a stiff dough with about one-half cup cold water. Roll till one-half inch thick, spread with one ounce of butter, fold, roll again and fold in another ounce of butter. In all, four ounces of shortening will be used.

Spanish Sauce: In two ounces of butter cook until tender a small onion and a green pepper cut fine. Add one-fourth cupful of flour and cook till frothy. Gradually mix with one pint strained tomato or half tomato and half stock. Season with salt and pepper.

Fruit Dumplings: Have one pint hot cooked fruit with plenty of juice in the pan. Make dumplings with one cupful prepared flour and one-half cupful milk. Drop by teaspoons over the surface of fruit, cover and cook ten minutes. Serve immediately. Sweeten the fruit and serve with the dumplings. Garnish with whipped cream.

Garnish with rosette of salted whipped cream.

Fruit Salad: Use any combination of fruit—apples, oranges, pineapple, canned pears and so forth. For the dressing, send one cupful pineapple syrup or part pineapple, part orange and lemon juice. Thicken with two eggs like a soft custard. Add more sugar. When cold fold in whipped cream.

Plain Pastry: Into one pint of pastry flour sift one-half teaspoonful of salt (if desired one teaspoonful baking powder also). Then rub in two ounces lard and mix into a stiff dough with about one-half cup cold water. Roll till one-half inch thick, spread with one ounce of butter, fold, roll again and fold in another ounce of butter. In all, four ounces of shortening will be used.

Spanish Sauce: In two ounces of butter cook until tender a small onion and a green pepper cut fine. Add one-fourth cupful of flour and cook till frothy. Gradually mix with one pint strained tomato or half tomato and half stock. Season with salt and pepper.

Fruit Dumplings: Have one pint hot cooked fruit with plenty of juice in the pan. Make dumplings with one cupful prepared flour and one-half cupful milk. Drop by teaspoons over the surface of fruit, cover and cook ten minutes. Serve immediately. Sweeten the fruit and serve with the dumplings. Garnish with whipped cream.

Garnish with rosette of salted whipped cream.

Fruit Salad: Use any combination of fruit—apples, oranges, pineapple, canned pears and so forth. For the dressing, send one cupful pineapple syrup or part pineapple, part orange and lemon juice. Thicken with two eggs like a soft custard. Add more sugar. When cold fold in whipped cream.

Plain Pastry: Into one pint of pastry flour sift one-half teaspoonful of salt (if desired one teaspoonful baking powder also). Then rub in two ounces lard and mix into a stiff dough with about one-half cup cold water. Roll till one-half inch thick, spread with one ounce of butter, fold, roll again and fold in another ounce of butter. In all, four ounces of shortening will be used.

Spanish Sauce: In two ounces of butter cook until tender a small onion and a green pepper cut fine. Add one-fourth cupful of flour and cook till frothy. Gradually mix with one pint strained tomato or half tomato and half stock. Season with salt and pepper.

Fruit Dumplings: Have one pint hot cooked fruit with plenty of juice in the pan. Make dumplings with one cupful prepared flour and one-half cupful milk. Drop by teaspoons over the surface of fruit, cover and cook ten minutes. Serve immediately. Sweeten the fruit and serve with the dumplings. Garnish with whipped cream.

Garnish with rosette of salted whipped cream.

Fruit Salad: Use any combination of fruit—apples, oranges, pineapple, canned pears and so forth. For the dressing, send one cupful pineapple syrup or part pineapple, part orange and lemon juice. Thicken with two eggs like a soft custard. Add more sugar. When cold fold in whipped cream.

Plain Pastry: Into one pint of pastry flour sift one-half teaspoonful of salt (if desired one teaspoonful baking powder also). Then rub in two ounces lard and mix into a stiff dough with about one-half cup cold water. Roll till one-half inch thick, spread with one ounce of butter, fold, roll again and fold in another ounce of butter. In all, four ounces of shortening will be used.

Spanish Sauce: In two ounces of butter cook until tender a small onion and a green pepper cut fine. Add one-fourth cupful of flour and cook till frothy. Gradually mix with one pint strained tomato or half tomato and half stock. Season with salt and pepper.

Fruit Dumplings: Have one pint hot cooked fruit with plenty of juice in the pan. Make dumplings with one cupful prepared flour and one-half cupful milk. Drop by teaspoons over the surface of fruit, cover and cook ten minutes. Serve immediately. Sweeten the fruit and serve with the dumplings. Garnish with whipped cream.

Garnish with rosette of salted whipped cream.

Fruit Salad: Use any combination of fruit—apples, oranges, pineapple, canned pears and so forth. For the dressing, send one cupful pineapple syrup or part pineapple, part orange and lemon juice. Thicken with two eggs like a soft custard. Add more sugar. When cold fold in whipped cream.

Plain Pastry: Into one pint of pastry flour sift one-half teaspoonful of salt (if desired one teaspoonful baking powder also). Then rub in two ounces lard and mix into a stiff dough with about one-half cup cold water. Roll till one-half inch thick, spread with one ounce of butter, fold, roll again and fold in another ounce of butter. In all, four ounces of shortening will be used.

Spanish Sauce: In two ounces of butter cook until tender a small onion and a green pepper cut fine. Add one-fourth cupful of flour and cook till frothy. Gradually mix with one pint strained tomato or half tomato and half stock. Season with salt and pepper.

Fruit Dumplings: Have one pint hot cooked fruit with plenty of juice in the pan. Make dumplings with one cupful prepared flour and one-half cupful milk. Drop by teaspoons over the surface of fruit, cover and cook ten minutes. Serve immediately. Sweeten the fruit and serve with the dumplings. Garnish with whipped cream.

Garnish with rosette of salted whipped cream.

Fruit Salad: Use any combination of fruit—apples, oranges, pineapple, canned pears and so forth. For the dressing, send one cupful pineapple syrup or part pineapple, part orange and lemon juice. Thicken with two eggs like a soft custard. Add more sugar. When cold fold in whipped cream.

Plain Pastry: Into one pint of pastry flour sift one-half teaspoonful of salt (if desired one teaspoonful baking powder also). Then rub in two ounces lard and mix into a stiff dough with about one-half cup cold water. Roll till one-half inch thick, spread with one ounce of butter, fold, roll again and fold in another ounce of butter. In all, four ounces of shortening will be used.

Spanish Sauce: In two ounces of butter cook until tender a small onion and a green pepper cut fine. Add one-fourth cupful of flour and cook till frothy. Gradually mix with one pint strained tomato or half tomato and half stock. Season with salt and pepper.

Fruit Dumplings: Have one pint hot cooked fruit with plenty of juice in the pan. Make dumplings with one cupful prepared flour and one-half cupful milk. Drop by teaspoons over the surface of fruit, cover and cook ten minutes. Serve immediately. Sweeten the fruit and serve with the dumplings. Garnish with whipped cream.

Garnish with rosette of salted whipped cream.

Fruit Salad: Use any combination of fruit—apples, oranges, pineapple, canned pears and so forth. For the dressing, send one cupful pineapple syrup or part pineapple, part orange and lemon juice. Thicken with two eggs like a soft custard. Add more sugar. When cold fold in whipped cream.

Plain Pastry: Into one pint of pastry flour sift one-half teaspoonful of salt (if desired one teaspoonful baking powder also). Then rub in two ounces lard and mix into a stiff dough with about one-half cup cold water. Roll till one-half inch thick, spread with one ounce of butter, fold, roll again and fold in another ounce of butter. In all, four ounces of shortening will be used.

Spanish Sauce: In two ounces of butter cook until tender a small onion and a green pepper cut fine. Add one-fourth cupful of flour and cook till frothy. Gradually mix with one pint strained tomato or half tomato and half stock. Season with salt and pepper.

Fruit Dumplings: Have one pint hot cooked fruit with plenty of juice in the pan. Make dumplings with one cupful prepared flour and one-half cupful milk. Drop by teaspoons over the surface of fruit, cover and cook ten minutes. Serve immediately. Sweeten the fruit and serve with the dumplings. Garnish with whipped cream.

Garnish with rosette of salted whipped cream.

Fruit Salad: Use any combination of fruit—apples, oranges, pineapple, canned pears and so forth. For the dressing, send one cupful pineapple syrup or part pineapple, part orange and lemon juice. Thicken with two eggs like a soft custard. Add more sugar. When cold fold in whipped cream.

Plain Pastry: Into one pint of pastry flour sift one-half teaspoonful of salt (if desired one teaspoonful baking powder also). Then rub in two ounces lard and mix into a stiff dough with about one-half cup cold water. Roll till one-half inch thick, spread with one ounce of butter, fold, roll again and fold in another ounce of butter. In all, four ounces of shortening will be used.

Spanish Sauce: In two ounces of butter cook until tender a small onion and a green pepper cut fine. Add one-fourth cupful of flour and cook till frothy. Gradually mix with one pint strained tomato or half tomato and half stock. Season with salt and pepper.

Fruit Dumplings: Have one pint hot cooked fruit with plenty of juice in the pan. Make dumplings with one cupful prepared flour and one-half cupful milk. Drop by teaspoons over the surface of fruit, cover and cook ten minutes. Serve immediately. Sweeten the fruit and serve with the dumplings. Garnish with whipped cream.

Garnish with rosette of salted whipped cream.

Fruit Salad: Use any combination of fruit—apples, oranges, pineapple, canned pears and so forth. For the dressing, send one cupful pineapple syrup or part pineapple, part orange and lemon juice. Thicken with two eggs like a soft custard. Add more sugar. When cold fold in whipped cream.

Plain Pastry: Into one pint of pastry flour sift one-half teaspoonful of salt (if desired one teaspoonful baking powder also). Then rub in two ounces lard and mix into a stiff dough with about one-half cup cold water. Roll till one-half inch thick, spread with one ounce of butter, fold, roll again and fold in another ounce of butter. In all, four ounces of shortening will be used.

Spanish Sauce: In two ounces of butter cook until tender a small onion and a green pepper cut fine. Add one-fourth cupful of flour and cook till frothy. Gradually mix with one pint strained tomato or half tomato and half stock. Season with salt and pepper.

Fruit Dumplings: Have one pint hot cooked fruit with plenty of juice in the pan. Make dumplings with one cupful prepared flour and one-half cupful milk. Drop by teaspoons over the surface of fruit, cover and cook ten minutes. Serve immediately. Sweeten the fruit and serve with the dumplings. Garnish with whipped cream.

Garnish with rosette of salted whipped cream.







## RUMFORD

The many friends of Mr. and Mrs. L. Lovejoy were shocked on Sunday morning to learn that Mrs. Lovejoy had suffered a shock of paralysis on the eve before. Mr. and Mrs. Lovejoy had been away from home for a day or two arriving home on the Saturday P. M. While at the table for the evening meal Mrs. Lovejoy was suddenly stricken. Medical aid was called at once and it was found that her left side was paralyzed, the patient being also unconscious. Under treatment she rallied somewhat during the night and could murmur a few words. Their son, Waldo, a student at Bowdoin, was communicant with, he starting for home at once, arriving about two o'clock A. M. It is understood that Dr. McCarthy thinks no chances good for recovery.

Mr. and Mrs. Richard L. Melcher, Jr., have returned from their honeymoon trip spent in Boston and New York.

George E. Hutcherson of the Rumford High School Faculty and Miss Myrtle Mannaford of Portland will be married on Saturday of this week.

Mr. and Mrs. Frank Laney have returned from their wedding trip, and are arriving in the Virginia District.

The engagement of Mr. Archie Mann of Rumford and Miss Jennie Bean of Mexico has been announced.

The proceeds from the presentation of the "Garden Cafe" given by the schools of Rumford about two weeks ago, brought in about \$200.00. This sum will be used to complete the payment for installing the telephone service in the Stephens High School.

On Tuesday evening, January 6, 1920, the Rumford Band Association will give a concert and ball in Municipal Hall. The band needs new uniforms and this ball is the first of a series of entertainments to be given for the purpose of obtaining them. There will be a band concert from eight until nine o'clock, followed by dancing until twelve o'clock. The full band of thirty pieces will furnish the music.

At a recent meeting of the local post, American Legion, the matter of building a Legion Memorial Home was discussed.

According to the report of the State Treasurer, there are 2,704 public school children in Rumford, about one-fifth of the enrollment in the entire county.

Miss Mary Connolly will return to Rumford, and resume her position as a teacher in the Pettengill school building.

The ladies of the Hebrew Association will hold a whist party in K. of P. Hall on the evening of Dec. 30th.

Percy Dodge, a workman in one of the mills, has filed a petition in bankruptcy. He owes \$210, and has assets of \$100.

Mrs. Jack Wilson of Montreal is spending the Christmas holidays in town with her husband.

Mr. and Mrs. Joseph Gorman have returned from Prince Edward Island, where they visited relatives for two months, and Mr. Gorman has accepted the position as night watchman at the O. K. Restaurant.

Miss Mary Wilson has resigned the position as head waitress at the O. K. Restaurant, and has accepted a position at Hotel Rumford.

Miss Yvonne Metoyer is spending the Christmas holidays with her folks in town. Miss Metoyer is employed in the Fluke Hubber Tire Co. of Chicago, Falls, Mass.

Louis Savigny of Springfield is spending the Christmas holidays in town as the guest of Mr. and Mrs. Ulric Metoyer.

The result of the stamp drive in the public schools was as follows: Senior High School, \$70.40; Junior High School, \$30.00; Chisholm, \$43.15; MacDonald, \$17.01; Pettengill, \$48.03; Blaine, \$51.50; Virginia, \$21.37. Total, \$307.46.

The construction and repair crews of the International Paper Company are about completing a set of triple concrete acid towers, of considerable magnitude, entailing careful construction.

When completed, with other improvements connected, the International Paper Company will use lime rock direct from the quarries for the acid plant connected with sulphite pulp making. It is expected that this new process may reduce the obnoxious gases to quite an extent.

The annual meeting of the stockholders of the Rumford Falls Trust Company will be held at its banking rooms in Rumford on Tuesday, Jan. 13, 1920, for the election of a board of trustees for the ensuing year, and for the trans-

## THE TEST THAT TELLS

Is The Test Of Time. Many Bethel People Have Made This Test

Years ago this Bethel citizen told in a public statement, the benefit derived from Doan's Kidney Pills. The statement is now confirmed—the testimony complete. Instances like this are numerous. They doubly prove the merit of Doan's Kidney Pills. Can any Bethel reader demand more convincing proof? It's Bethel testimony—it may be investigated.

Frank Heath, stationary engineer, R. F. D. 2, says: "For several years I suffered from kidney trouble. I had sharp, shooting pains through the small of my back and dizzy spells. I felt tired all the time and on getting up in the morning, was stiff and sore. On the advice of a friend, I began using Doan's Kidney Pills and after taking two boxes, the pains through the small of my back disappeared and the dizzy spells let up."

FOUR YEARS LATER, Mr. Heath said: "I have had no need of a kidney medicine since using Doan's Kidney Pills. I have a great deal of confidence in this medicine."

Price 60c, at all dealers. Don't simply ask for a kidney remedy—get Doan's Kidney Pills—the same that Mr. Heath had. Foster-McBarn Co., Mfrs., Buffalo, N. Y.

action of any other business necessary. The Pythian Sisterhood has elected the following officers for the coming year: M. E. C., Harriett Walker; E. S., Edna Longfellow; E. J., Bessie Francis; Manager, Bessie Rawson; P., Ellen Hall; G., Helen Emery.

Miss Florence Cornell, a daughter of Mr. and Mrs. B. E. Cornell of Penobscot street, who is a student at an osteopathic college in Philadelphia, is spending the Christmas holidays with her parents in town.

Mrs. David Hayes and daughter, Miss Marion, are spending the Christmas holidays in Portland and Kingman.

Mr. and Mrs. Waldo Pettengill of Franklin street with their grandson, Waldo Pettengill, who is a student at Wilbraham Academy in Wilbraham, Mass., are spending several weeks in St. Petersburg, Florida, with Mr. and Mrs. George Pettengill.

**EAST BETHEL**  
Mrs. Lucetta Bean has returned home from Norway for a few days' stop.

Mr. and Mrs. Froeborn Bean have a new Ford car, recently purchased.

Miss Elsie Bartlett is at home from teaching at Dover, N. H., for the holidays.

Messrs. Robert and William Hastings are at home from Orono, Me., where they are attending the University of Maine.

Mrs. F. A. Frost and Miss Marjorie of Kingfield are Christmas week guests of her parents, Mr. and Mrs. C. M. Kimball, and family.

Mrs. H. E. Bartlett is in this week's guest of Mr. and Mrs. W. E. Bartlett, Bethel, Maine.

Miss Josephine Johnson of South Paris was last week's guest of friends here.

Miss Edna M. Bartlett is at home from teaching for several weeks' vacation.

**LET US QUOTE YOUR PRICES ON GOOD PRINTING.**

**HOW TO SELL LAMB OUTS**  
The extent to which the public's habit in meat eating may be influenced by local butchers is illustrated by information received by the United States Department of Agriculture. Fair dealing and good service are the basis by which the sale of lamb carcasses in one locality has been increased four to five times within a few years. Following are the policies responsible for the noteworthy increase:

Selling only lamb—neither mutton nor goat meat—when customers ask for lamb.

Selling mutton as mutton (instead of as lamb), thus enabling customers to make comparisons.

Making special sales of "a good string of fat lamb" at reduced prices, but not with reduced quality.

In the hands of local butchers large lots of lamb are the meat eating habits of the public the information indicates. Considering the health of sheep and the nutritive value of meat, a much greater proportion of mutton and lamb might be consumed than at the present time.

## ANDOVER

The schools in town closed Friday of last week and the teachers have gone to their respective homes. There was a Christmas tree at the village school and one at No. 4 with the following entertainment:

Song, Maryland Merle Akers  
Welcome,  
The Ragged Little Boy,  
Bentley Morton  
Alfred Learned  
Platter Down,  
James Littlehale  
Dialogue,  
Ten Children  
Dollie's Babies,  
Doris Morton  
Christmas Thought,  
Mabel Learned  
The Story,  
Adelle Learned  
Song, O Little Town of Bethlehem  
For Father,  
Catherine Hutchins  
Their Tree,  
Vaughn Morton  
I Have a Little Piece to Say,  
Herbert Morton

What Daddy Told Me, Estella Morton  
Little Band of Fairies, Byard Marston  
Merry Xmas All,  
Dora Hutchins  
Song, Silent Night, Holy Night,  
Merry Christmas,  
Frank Morton  
Play, Bo Peep Loses Her Sheep, Pupils  
I'm Going to Play I'm Santa,  
Edith Cutting

Song, Jingle Bells,  
School  
George Thomas has gone to Quebec, Canada, to work for the winter.

The Ancient and Honorable Whist Club met Saturday evening with thirteen members present. Mrs. Charles Bartlett and F. P. Thomas won the first prizes and Mrs. Y. A. Thurston and C. A. Rand the second. The gentlemen served an oyster stew to the ladies.

Charles Ripley and wife were at Rumford, Saturday.

Irving Akers and Edward Hodadon are hauling birch to the pool mill.

Elizabeth Bartlett, who is attending school at Norway, is spending the holidays with her parents, Charles Bartlett and wife.

Y. A. Thurston was a business visit or at Bethel, Tuesday.

Lone M. Grango had a Christmas tree, Thursday afternoon.

Mrs. Neal Bodwell, Rena Bodwell, Mrs. John Hovey and Theodore Hovey were at Rumford, Saturday.

Dr. Cole, wife and mother, who have spent the past several months at their summer home, North Andover, have gone to Massachusetts.

Miss Marer from Rumford was a guest last week of Mattie Cutting.

Ray Learned had the misfortune to cut his foot quite badly, Friday of last week while working in the woods.

Chester Swant went to Auburn with a nice lot of furs last week.

Cards have been received announcing the marriage of Matilda E. Hall to Norris B. Coulling on Wednesday, Dec. 17, at Washington, D. C.

The thermometer registered 20 degrees below zero in several parts of the town one day last week.

Leaster Thurston and Cecil Swant from the State College at Orono are at their homes for the holidays.

Mr. and Mrs. John Brown and baby from Rumford are visiting their parents, Wm. Learned and wife.

Mrs. Harry Thomas was at Rumford, Friday and Saturday.

**STATE OF MAINE**  
To all persons interested in either of the estates hereinafter named:

At a Probate Court, held at Paris in and for the County of Oxford, on the third Tuesday of December, in the year of our Lord one thousand nine hundred and nineteen. The following matters having been presented for the action thereon hereinafter indicated, it is hereby ORDERED:

That notice thereof be given to all persons interested by causing a copy of this order to be published three weeks successively in the Oxford County Citizen newspaper published at Bethel, in said County, that they may appear at a Probate Court to be held at said Paris, on the third Tuesday of January, A. D. 1920, at 9 o'clock in the forenoon, and be heard thereon if they see cause.

Susan A. Teller late of Oxford, deceased; petition for order to distribute personal estate presented by Frank L. Wilson, administrator.

Barah W. Brown late of Bethel, deceased; petition for determination of collateral inheritance tax presented by Elmer C. Park, executor.

Helen Gierler et al., minor wards, of Bethel, petition for license to sell and convey real estate presented by Aretas E. Nicemas, guardian.

Wilson Thomas late of Rumford, deceased; first account presented for allowance by Maeceta Thomas, executrix.

Witness, ADDISON J. HERRICK, Judge of said Court at Paris, the third Tuesday of December in the year of our Lord one thousand nine hundred and nineteen.

ALBERT D. PARK, Register.  
12-23-19

## What \$1 Will Buy

As compared with 1915, \$1 today will buy only fifty cents' worth of bread and meat and milk—of shoes and shirts and suits. But \$1 today will buy as much of

## The COUNTRY GENTLEMAN

as \$2 bought in 1915—in pages, in articles, in stories, in valuable farm information! And \$1 invested in a year's subscription for THE COUNTRY GENTLEMAN—52 big weekly issues—may easily save or earn for you one hundred dollars or more!

A single issue is an interesting textbook on farming. A year's subscription brings you more information than many a college course. If you are a stockman you should read in the next few months a great series of articles about the breeds of horses; another about the breeds of swine as well as weekly articles about beef and dairy cattle and sheep. If you are a grain grower, a cotton planter, an orchardist, a potato man, or simply a backyard gardener; or if you keep poultry or bees—there's something worth while for you every week. Start the New Year right, by subscribing—through me—today.

THE BIGGEST BUY FOR \$1

Carl L. Brown

Phone No. 21-11 Bethel, Maine  
The Country Gentleman The Ladies' Home Journal The Saturday Evening Post  
12 issues—\$1.00 12 issues—\$1.75 12 issues—\$1.00

## WEST PARIS

There was a quiet wedding at the Universalist parsonage Thursday afternoon, when Mr. Richard N. Marston of Norway was united in marriage with Mrs. Gertrude Bacon Marston of West Paris. The single ring service was used. The couple were unattended, and left on the afternoon train for Portland.

They will reside in Norway. Mrs. Marston has three young daughters by a former marriage who will live with them. Mr. and Mrs. Marston have the congratulations and best wishes of their friends.

Elmore, the little daughter of Ellsworth Curtis, is quite ill.

Henry Markley, Alice Barden and Mildred Davis are among the young people who are away that are expected at their homes here for the Christmas recess.

A union Christmas tree will be held at the Baptist church Christmas eve. Appropriate exercises are arranged for the evening.

School closed Friday afternoon for the Christmas vacation. Exercises were held in the different rooms. Rev. H. H. Hathaway spoke to the high school on the Russian situation.

Mrs. Sylvester Estes is ill with pneumonia.

Carroll Bacon was here from Gorham, N. H., over Sunday with his people.

Tuesday morning Mr. Bacon and his daughter, Margaret, went to Massachusetts, where it is understood they will make their home.

Those present during the fall term which closed Friday, Dec. 19, are: Grade I—Louis Devine, Atwood, Had-liffe, Lucille Buck.

Grade II—Kenneth Buck, Rowena Vorge, Nellie Waterhouse.

Teacher, Ethel M. Spiller.  
Neither tardy nor excused.  
Perfect attendance fall term:  
Grade IV—Ruth Wilkinson.  
Grade V—Lawrence Whitman, Gertrude Emery, Raymond Deane, Linwood Curtis.

Neither tardy nor excused.  
Teacher, Beatrice Andrews, later.  
Number of pupils not absent one half day:  
Grade VII—Max Briggs, Lena Mars, H. H. Hark, George Flavin.

**NOTICE**  
The subscriber hereby gives notice that he has been duly appointed administrator of the estate of Ellen P. Swan late of Bethel in the County of Oxford, deceased, and given bonds as the law directs. All persons having demands against the estate of said deceased are desired to present the same for settlement, and all indebted there-to are requested to make payment immediately.

FRED H. MERRILL,  
Bethel, Maine,  
December 16th, 1919. 12-16-19  
There are better ways of getting around an obstacle than putting your head through it.

**We Wish You A Merry Christmas and A Happy New Year.**  
CEYLON ROWE & SON

## BUSINESS CARDS

**FURNISHED ROOMS AUTO AND TEAM CONVEYANCE**  
C. C. BRYANT  
2 Mechanic Street, Bethel, Maine  
Telephone Connection

**H. E. LITTLEFIELD**  
AUTO AND HORSE LIVERY  
Day or Night Service  
Bethel, Maine  
Telephone

**GUY E. JACK**  
LICENSED EMBALMER AND FUNERAL DIRECTOR  
Dealer in  
Furniture, Linoleums, etc., Picture Frames, Mirrors, Glass, Mountings, Curtains, Fixtures.  
Special attention given to undertaking.  
Telephones—Store, 40-3; Res., 40-2.

**HERRICK & PARK**  
Attorneys-at-Law  
BETHEL, MAINE

**E. E. WHITNEY & CO.**  
BETHEL, MAINE  
Marble and Granite Workers  
Chaste Designs.  
First Class Workmanship.  
Letters of inquiry promptly answered. See our work.  
Get our prices.

**E. E. WHITNEY & CO.**  
Satisfaction Guaranteed  
**DR. A. LEON SIKKINGA**  
OSTEOPATHIC PHYSICIAN  
In Bethel every Monday. Office at Mrs. Mac Godwin's, Main street.

**Dr. Austin Tenney, Oculist.**  
December visit to Bethel postponed.  
Next visit announced later.

**MAINE CENTRAL RAILROAD**

**Quarries, Factory Locations, Mill Sites, Farms, Sites for Summer Hotels and Camps**  
Located on the line of the  
**Maine Central Railroad**  
give opportunity to those desiring to make a change in location for a new start in life.

**Undeveloped Water Powers Unlimited Raw Material AND Good Farming Land**  
Await development.

Communications regarding locations are invited and will receive attention when addressed to any agent of the MAINE CENTRAL, or to  
**INDUSTRIAL BUREAU, MAINE CENTRAL RAILROAD, PORTLAND, MAINE**

various steps of commercial handling the difference in the signs of deterioration became more marked. By the time the shipments reached the consumer, much of the drawn poultry was unfit for food.

**Contamination from Handling**  
The experiments revealed that the drawing of poultry as practiced commercially always resulted in the bird becoming contaminated with bacteria which caused spoilage. These bacteria multiply rapidly, and while their growth is checked by cold storage it is not entirely stopped. If it were practicable to draw poultry with the same precautions to avoid contamination that a surgeon uses in performing an operation—that is, with the use of sterile instruments and rubber gloves and under strictly scientific sanitary conditions, so that there would be no bacterial contamination in the process of drawing—the drawn poultry would be preferable to the undrawn. However, it is not practicable under ordinary commercial conditions to prevent some bacterial contamination in the drawing of poultry. To produce this result a trained bacteriologist and highly skilled workmen would be required in every poultry-killing establishment. The cost of such a process would be prohibitive.

It is the opinion of the specialists, therefore, that under usual commercial conditions, undrawn poultry will keep much better than drawn poultry. The experiments upon which this conclusion is based were conducted several years ago, but continued observation of thousands of shipments of poultry under ordinary commercial conditions since then has served only to strengthen the opinion of the specialists who made the original experiments.

**It Pays To Read All The Advertisements**



## POEMS WORTH READING

## MERRY CHRISTMAS

By Willis Boyd Allen  
The long year darkens to its close,  
The fields are white and bare;  
Low rides the sun, the day is done,  
But joy is in the air;  
For 'tis Christmas! Christmas! Christ-  
mas!

Though the skies be dark and drear;  
And in every bellies ariving  
All the Christmas bells are ringing,  
Far and near!

Deepens the gathering gloom of night  
Above the watery snow;  
The frosty stars are all alight,  
The streets are aglow;  
For 'tis Christmas! Merry Christmas!  
Hark! the sound of little hoofs  
Sets our pulses all a-tingle  
As we hear the sleigh bells jingle  
On the roof!

The night is still, the bells have ceased,  
Sweet carols sound afar;  
And darkness reigns—lo, in the East  
A new and radiant star!  
For 'tis Christmas! Christmas! Christ-  
mas!

Breaks again the blessed morn,  
While the joyful bells are ringing,  
And the children all are singing:  
"Christ is born!"

## THE LAND OF PURE DELIGHT

Love is our land of pure delight,  
Love is our land where we shall  
know  
Through the dim vale and o'er the  
steeps—  
That which shall lift us from our  
wee.

Love is our land of that sweet quest  
Of the white rose for life's pure  
blossom.

Love is our land whose crusade keeps  
Our footsteps onward to the goal—  
Through the dim vale and o'er the  
steeps—  
That which shall lift us from our  
wee.

Love is our land to which we make  
our pilgrimage of day and night,  
For the sweet soul's immortal sake—  
Love is our land of pure delight,  
Land of our laughter and our cheer,  
Lead them my stumbling footsteps  
dear!

## A LAY OF OLD TIME

By John Greenleaf Whittier  
One morning of the first and Fall,  
Poor Adam and his little  
sat in the shade of Eden's wall—  
But on the outer side.

She, blushing in her first and Fall,  
For the shade of Eden's wall,  
He, sighing o'er his bitter fruit  
For Eden's shade of gold.

Heard them, smiling in the morn,  
Their first garden lay,  
Before them, with rock and thorn,  
The desert stretched away.

They heard the air above them found,  
A light step on the coast,  
And to their eyes before them stood  
The angel of the host!

"Amen," he said, "why look behind,  
Where hope is all before,  
And patient heart and willing mind,  
Your loss may yet be restored!"

"I leave with you a spell whose power  
May make the desert glad;  
And call around you fruit and flower  
As fair as Eden's had."

"I stroke your hands with power to lift  
The curse from off your seed,  
Your very doom shall even a gift,  
Your loss a gain through need."

"No, cherub, as you humbling here,  
To take us to the place,  
While glimmering over Eden's trees  
The angel passed away."

The pilgrims of the world went forth  
Obtained to the world,  
And found where'er they tilted the  
earth  
A garden of the host!

The thorn tree and the red fruit  
And blushed with plum and pear,  
And sweet glass and bottle and  
cane  
A garden of the host!

## FIRMSIDE EVENING HYMN

By James Thomson Ford

While feet unholed are gathering  
round,  
To know that we in faith may grasp  
Celestial guards from heavenly  
ground!

Oh, ever thus, with silent prayer,  
For those we love, may night begin—  
Reposing safe, released from care,  
Till morning leads the sunlight in.

## HASTE TO THE BETTERING

When you are bothered by balking and  
blundering,  
Don't sit all weary and wretched and  
wondering,  
Try to forget all the follies that sur-  
rised you,

Crown this refrain to the self that has  
wondered you,  
"Poor little self, what a mess you have  
made of it!"

But don't you worry, how don't be  
afraid of it,  
Don't let discouragement fright with  
its fettering—  
Shake off the shackles and haste to the  
bettering!"

When you have slumped and results are  
sticking,  
Don't cower down with the shame and  
the sickening—  
Hasten to clean restitution be hasten-  
ing;

Sing the old song then—"twill help in  
the chastening."

"Wayward old self, what a mess you  
have made of it!  
But don't you brood now, and don't be  
afraid of it,  
Face it, nor let dull despair be a fet-  
tering!"

## THE INVINCIBLE LINE

There are plenty of things in this world,  
I claim,  
That are neither good nor bad,  
Except as custom gives them the name.

Some things that are sane or mad,  
According to what one's bred to think,  
But this I have noticed, too,  
That it doesn't pay to ignore or wink

At the thing that is wrong to you.

And that there's a strong, though sub-  
tle line,  
Between what is coarse and crude  
And what is delicate, fair and fine,  
Between the kind and the rude;  
And whether the schools have taught  
the art

Of custom and culture combine,  
The clean of mind and the gentle of  
heart  
Will never ignore that line.

HIGHWAY WORK GOES FOR-  
WARD; ACTIVELY RESUMED  
AFTER WAR

Progress of Federal Aid Undertakings  
Described by Secretary. No Special  
Obstacle Is Seen in Way of Construc-  
tion of Needed Roads. All States  
Have Complied With Act.

Delayed in its program of good roads  
construction by the war and postponed  
at the end of that period by a condition  
of badly run-down highways, the Fed-  
eral Government, cooperating with the  
highest departments of the several  
States, has resumed the vigorous pro-  
secution of the work, and, says David F.  
Houston, Secretary of Agriculture, there  
is now no special obstacle to the con-  
struction in the different States of the  
"Plan of those roads which serve the  
greatest economic needs. In his annual  
report, Secretary Houston says:

Good Roads Essential  
"Good roads are essential to the pro-  
sperity and well-being of urban and  
rural communities alike. They are pre-  
requisites for the orderly and systematic  
marketing of farm products, for the es-  
tablishment of satisfactory rural  
schools, and for the development of a  
rural and more attractive rural life.

Recognizing these facts, the Federal  
Government, through the passage of the  
Federal aid road act in 1916, inaugu-  
rated a policy of direct financial par-  
ticipation in road building operations in  
the various States. This act appropri-  
ated \$75,000,000, to be matched by an  
equal amount from the States, for the  
construction of rural post roads over a  
period of five years, and \$10,000,000  
for the construction of rural post roads  
over a period of five years for each  
State within the national  
limits."

It is reported that State to have  
a complete central highway system  
and with the requisite powers and  
resources to carry out the program  
with the terms of the act, although it  
was necessary for them to enact addi-  
tional legislation, or to amend their con-  
stitutions, to provide sufficient funds  
to match the Federal appropriation,  
and to strengthen existing central high-  
way bodies or to create new agencies.

Work After Armistice  
"When these preliminary steps had  
been practically completed and the de-  
partment and the States were about  
ready to proceed vigorously with the  
actual construction of roads, the Fed-  
eral Government entered the war. It soon  
became necessary to suspend highway  
work because of the difficulty  
of securing transportation, construction  
materials, and the requisite services.  
After the armistice was signed, arrange-  
ments promptly were made for the re-  
sumption of the work."

Recent heavy slumps in the hog mar-  
ket, as well as the high prices of corn,  
have caused hog raisers in various parts  
of the country to reduce the number of  
hogs in their herds, according to re-  
ports received by the United States De-  
partment of Agriculture. But the situa-  
tion on the farm should be made a  
simple, regular business, Department  
officials believe. The man beginning  
to raise hogs should resolve to follow it  
year in and year out, regardless of the  
price he may obtain for his hogs or the  
cost of the feed which he converts into  
pork. Like every other farming activi-  
ty, pork production has its ups and  
downs, but, according to long time ex-  
periences, the farmer who sticks to his  
fair and dependable profit, the specu-  
lators decline.

One source of failure is that too many  
follow it as a speculation rather than  
as a business. They plunge on hogs  
just as they would gamble on grain or  
lumber or on the stock market. Opera-  
tions of this character are never bene-  
ficial for any business. Because of the  
recent decline in the hog market it does  
not necessarily follow that the selling  
price of the pigs that will be raised  
from the sows bred this fall will not  
be satisfactory. The pigs of this fall  
will not be ready for a year, and market  
changes may come about.

Every farmer who is conservative,  
careful, and painstaking in his hog rais-  
ing operations is also after a few years  
of experience, able to determine ap-  
proximately the maximum and mini-  
mum number of sows that he can main-  
tain on his farm at the greatest net  
profit. When he has accurately ascer-  
tained this number to should breed that  
many sows every year, other conditions  
being equal. In adhering to this plan  
the farmer is, in no sense, a speculator,  
but is in reality a business man prac-  
ticing common sense business manage-  
ment. It is saying throughout the re-  
gion where pork is made as a regular  
and dependable cash crop has proved  
one of the most reliable farm activities  
in which the farmer engaged, and the  
speculative irregularities in prices the  
prospects are that pork production will  
be as profitable in the future as it has  
been in the past.

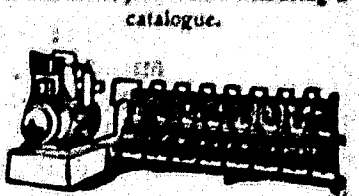
## DELCO-LIGHT

The complete Delco Light and  
Power Plant

Delco-Light has been on  
the market nearly three  
years and has won the ap-  
proval of over 75000 users  
by giving perfect satisfac-  
tion. There are in Oxford  
County 24 satisfied users  
located as follows:

|            |   |
|------------|---|
| Waterford, | 9 |
| Andover,   | 6 |
| Lovell,    | 3 |
| Woodstock, | 2 |
| Norway,    | 1 |
| Paris,     | 1 |
| Canton,    | 1 |
| Fryeburg,  | 1 |

If interested, just a line will bring a  
catalogue.



A. L. MORSE

South Paris, Maine

## SOUTH PARIS

P. A. McKenney of Buckfield in com-  
pany with F. W. Walker of Norway will  
soon open a modern lunch room in Davis  
block to be run under the name of Twin  
Town bakery and restaurant.

Mrs. O. W. Bowker and Mrs. H. W.  
Shaw are getting up a Leap Year dan-  
cing party at which the ladies will en-  
ertain the gentlemen.

The Bappy Theatre is being thorough-  
ly repaired and decorated.

A small fire broke out in Davis block  
Wednesday night in the part recently  
vacated by the bakery. Quick work on  
the part of neighbors with fire extin-  
guishers soon put it out.

Perveyal E. Hathaway of South Paris  
has a fine position in the Welfare As-  
sociation at Chicago. Mr. Hathaway  
will address the Bankers banquet at  
New York City the last of this month.

Miss Cobb and Miss Webb, teachers,  
who have rooms at Mrs. H. L. Wilson's,  
have returned to their homes during  
the holidays.

J. Harold Neal, salesman for the Ma-  
son Manufacturing Co., has returned from  
a two weeks business trip to Bos-  
ton. He will start for New York or  
the Western States about Jan. 1.

Miss Alice Hunter, who has been stay-  
ing with her sister, Mrs. A. F. Goff-  
smith, has accepted a school in the city  
of Auburn.

Mr. and Mrs. Win Thayer went to  
State Grange last week at Bangor.  
Their five children accompanied them  
with their grandmother, Mrs. Theodore Thayer, on  
Pleasant street.

Mrs. Carl Dunham has been assisting  
Mrs. Pearl Ripley with her work.  
Mrs. Mae Bolster of Bryant's Pond has  
been visiting at Charles Dunham's.

Dr. W. B. Raymond has purchased the  
new house which Maurice Noyes  
is building on Main street just below  
R. R. Butts' residence. He intends to  
move from the Wilson house on Pleas-  
ant street to his new home as soon as  
it can be completed.

Mr. and Mrs. Thomas S. Barnes and  
Miss Helen M. Barnes will spend Christ-  
mas week with Mr. and Mrs. Holman  
Barnes and Mr. and Mrs. Chester Ab-  
bott of Woodville.

John J. Murphy is confined to the  
house with an attack of asthma.

Henry L. Stone has sold his farm  
in Hungry Hollow or Pleasant Valley  
to the Wheeler Lumber Co., which will  
begin operations on the lumber at once.  
Mr. Stone retains the house and stable  
until spring and will remain there at  
present. This farm contains 180 acres  
with a large area of woods in which no  
cutting has been done for years. The  
Wheeler Lumber Co. has sold the black  
growth to Chadbourne and Clifford to  
be delivered at the Paris Manufacturing  
Company mill and the white birch  
to J. A. Kenney & Co., delivered in  
their mill.

Assignments of Justices for the terms  
of the Supreme Judicial Court in Ox-  
ford County for 1920 are: February, at  
South Paris, Justice Scott Wilson; May,  
at Rumford, Justice George M. Han-  
son; October, at South Paris, Justice  
Lucas B. Deary. This will be the first  
time Justice Wilson or Justice Deary  
has presided here.

Miss S. Louise Rounds of South Paris  
has accepted a position as district su-  
perintendent of the Maine Children's  
Home Society at Augusta. For the past  
two years she has been with the State  
Board of Charities and Corrections and  
the New England Home for Little Wai-  
ders with headquarters at Waterville.

Mrs. Harriette Mayo of Auburn, who  
has been at B. P. Adkins' for several  
weeks, has returned home.

Mr. and Mrs. Mark B. Richardson of  
Bedding were guests of relatives here  
last week.

Mrs. Cora Lander Thro of Mankato,  
Minn., who has been visiting her aunt,  
Mrs. Cora R. Briggs, has gone to Port-  
land to bring back her mother, Mrs.  
Kate Lander, who has been at a hospi-  
tal there.

Francis R. Chapman has just returned  
from a voyage to Cuba and Mexico in  
one of the new modern vessels of the  
merchant marine of the United States.  
He is staying with his parents here un-  
til after the holidays.

William W. Rigby, who has been so  
sickly since an operation for appen-  
dicitis, is gaining and a speedy recovery  
to health is anticipated.

Louis Fernandez, a young Spaniard  
from Cuba, is staying with Mr.  
and Mrs. Harry M. Shaw, to learn the En-  
glish language. His brother, Antonio  
Fernandez, is well known here, having  
spent several years here at the home of  
Albert H. Park, and also attended the  
Farm Academy.

Mrs. Doris DeCosta and little son,  
Benjamin, are with the family of  
Charles Edwards during Mr. DeCosta's  
absence in Detroit.

John B. Brown went Tuesday to Tam-  
pa, Florida, to spend the winter.  
Melville E. Chapman, son of Eben E.  
Chapman of South Paris, has been elect-  
ed city auditor in Portland.

Mrs. Alice Hibber, who was house-  
keeper at Allen C. Wheeler's during the  
past few months, has gone to Massachu-  
setts for the winter, with relatives.

ALL KINDS OF JOB PRINTING IN-  
DONE AT THIS OFFICE, PROMPTLY  
AND AT REASONABLE PRICES.

there's big money  
in muskrat trapping

-if you ship them to Shubert  
"Shubert" Wants Maine Furs

All You Can Ship  
And Will Pay These Extremely High Prices  
GET A SHIPMENT OFF-TODAY

MUSKRAT

|              | WINTER       | FALL         | WINTER       | FALL         | WINTER       | FALL | WINTER | FALL | WINTER | FALL |
|--------------|--------------|--------------|--------------|--------------|--------------|------|--------|------|--------|------|
| 4.50 to 4.00 | 3.50 to 3.00 | 2.75 to 2.50 | 2.25 to 1.85 | 1.75 to 1.35 | 1.50 to 1.00 |      |        |      |        |      |

## MINK

|                | FINE, DARK     | USUAL COLOR    | PALE         | FINE, DARK   | USUAL COLOR  | PALE         | FINE, DARK   | USUAL COLOR  | PALE         | FINE, DARK   | USUAL COLOR | PALE       |
|----------------|----------------|----------------|--------------|--------------|--------------|--------------|--------------|--------------|--------------|--------------|-------------|------------|
| 25.00 to 20.00 | 18.00 to 14.00 | 12.00 to 10.00 | 9.00 to 7.50 | 8.00 to 6.00 | 5.00 to 4.00 | 4.00 to 3.00 | 3.00 to 2.50 | 2.50 to 2.00 | 2.00 to 1.50 | 1.50 to 1.00 | 1.00 to .75 | .75 to .50 |

## SKUNK

|               | BLACK        | SHORT        | NARROW       | BROAD        | BLACK        | SHORT        | NARROW       | BROAD        | BLACK        | SHORT        | NARROW       | BROAD        |
|---------------|--------------|--------------|--------------|--------------|--------------|--------------|--------------|--------------|--------------|--------------|--------------|--------------|
| 11.00 to 9.00 | 8.50 to 7.75 | 7.50 to 7.00 | 6.75 to 6.00 | 6.00 to 3.00 | 8.50 to 7.50 | 7.00 to 6.00 | 6.25 to 5.75 | 5.50 to 5.00 | 5.00 to 2.50 | 4.50 to 4.00 | 3.75 to 3.00 | 3.00 to 1.50 |

These extremely high prices are based on the well-known "SHUBERT" liberal grading and are  
quoted for immediate shipment. No. 1, No. 2, and otherwise inferior skins at highest market value.  
For quotations on other Maine Furs, write for "The Shubert Shipper," the only reliable and  
accurate market report and price list of its kind published. It's FREE—Write for it.  
A shipment to "SHUBERT" will result in "more money"—"quicker."

SHIP ALL YOUR FURS DIRECT TO

A. B. SHUBERT INC.

THE LARGEST HOUSE IN THE WORLD DEALING EXCLUSIVELY IN

AMERICAN RAW FURS

25-27 W. Austin Ave. Dept. 2716 Chicago, U.S.A.

When You are in need of

INSURANCE

You can do no better than consult us

We write all kinds and in the very best of companies. Personal  
attention given to each and every policy written.

STUART W. GOODWIN

146 MAIN STREET NORWAY, MAINE

Successor to Freeland Howe

Buttermakers, Attention!

Buyers will soon insist that your name be  
printed on butter wrappers. Common ink or  
an indelible pencil will not do. Our work-  
manship and quality of stock are of the best.

PRICES:

For sizes 9x12-8x12-8x11-8x11

\$3.50 per 1000 Sheets

Postage 15 cents additional

For sizes 7x9-8x8-8x7

\$3.00 per 1000 Sheets

Postage 10 cents additional

\$2.25 per 500 Sheets

Postage 10 cents additional

\$2.00 per 500 Sheets

Postage 10 cents additional

For each additional 1000 sheets ordered  
at same time, add to the price of first  
1000, \$2.75 and 15 cents postage for  
each 1000

For each additional 1000 sheets ord red  
at same time, add to the price of first  
1000, \$2.25 and 10 cents postage for  
each 1000

The Citizen Office

OVERFEEDING MAY CAUSE  
AZOTURIA AMONG HORSES

This is the season of the year when  
the disease known as azoturia, and often  
popularly designated as "lumbago" and  
"black water" is apt to appear  
among horses, particularly those that  
are in good condition. The animal  
usually attacked are those that are well  
fed, and though accustomed to regular  
work, have remained idle for one or  
more days without corresponding re-  
duction in rations. Among the first  
symptoms are a staggering of the hind  
parts and profuse perspiration. Usually  
the attack comes on suddenly soon af-  
ter leaving the stable, though it may  
occur several hours after leaving the  
stable. After it has fallen, the strick-  
en animal may attempt to rise but will  
be unable to stand on its feet for any  
length of time.

Horses attacked with azoturia should  
be immediately freed from the harness  
and bedded to protect them from in-  
jury.

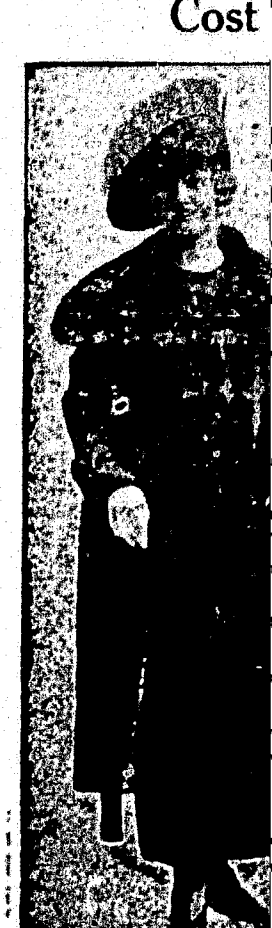
Special care should be taken to  
prevent bruising the head. A blanket  
should be thrown over the animal and  
then it should be removed on a wagon  
or, if possible, to a stable, preferably a  
well-ventilated one. Food should be  
omitted and the animal should be neces-  
sarily able to stand it will be neces-  
sary to pass a catheter and draw the urine  
at least twice daily. Both treatment  
and nursing should be carried out under  
the direction of a skilled veterinarian.

While this disease has been attributed  
to various causes, veterinarians in the  
United States Department of Agricul-  
ture and other authorities incline to the  
belief that azoturia is a metabolic dis-  
ease. This theory seems to be con-  
firmed by the fact that the development  
of the disease is favored by rich feed-  
ing and a period of idleness. In any  
event, it is of special value to know  
that the disease may be prevented with  
the greatest certainty by reducing the  
ration of grain when horses are not  
working and by exercising them daily.

WHAT WILL \$1 BUY?—Page 5

DO THE  
ENGLAND  
HOW?

Expert Buyer  
Modish  
Cost



10.00

15.00

7.50

5.00

6.00

4.25

40.00

6.00

250.00

135.00

75.00

12.00

8585.75

In the home, at the

in fact wherever you

regard the question

of clothing is alw

come in for a goodly

comment.

"It isn't possible

stylish clothing unles

an exorbitant price

woman will say.

Another will chide

collaborate her sister

"It's just terrible

stores are boasting up

of clothing."







**THANK YOU**

**CARVER'S**

New Year  
Post Cards  
and Booklets  
at the Citizen Office

**Your Money Back If Rat-Snap Doesn't Come Up to These Claims.**  
RAT-SNAP is absolutely guaranteed to kill rats and mice. Crumbles them. Rodents killed with RAT-SNAP leave no smell. Rats pass up all food to get at RAT-SNAP. Their first meal is their last. RAT-SNAP comes in cakes. No mixing. Cats or dogs won't touch it. Three sizes, 25¢, 50¢, \$1.00. Sold and guaranteed by G. L. Thurston Company, Bethel; W. B. Besserman, Bethel; C. E. Stowell & Son, Locke's Mills; Mark C. Allen, Bryant's Pond. adv.

**BRYANT'S POND**

Bryant's Pond, who has been in the Government service at Yellowstone Park for several years and now visiting in his home town, has been transferred to a position at Browster, Florida. He will enter upon his duties the first of the year.

The stores have been busy places the past week and the holiday has been the largest here for years. Two Christmas festivals are to be held in town on Christmas eve and there will be Christmas trees in many private homes.

Through there is but little snow several parties have commenced logging operations in the east part of the town, including the Irish Brothers, L. M. Mann and Ann Sessions.

Miss Ida Powers has been appointed as assistant in the postoffice.

The schools are all idle through the holidays including the high school where there is one week of vacation only.

Charles Day, whose barn on the Field farm was recently burned, has moved his family to the Elmer Cummings place for the winter.

All of our college boys are at home through the holidays.

Ada H. Brown is assisting in the H. J. Libby store through Christmas week.

There was a very interesting entertainment given Saturday at the Opera House by members of the high school. This included a fair, a matinee in the afternoon with a repetition of the same in the evening.

**SILAGE WILL BE QUERIED IN AGRICULTURAL CENSUS**

Modern Conveniences Also Included Under New Subjects. Copies of Schedule Will Be Supplied in Advance to Farmers Who Request Them from Bureau of the Census.

Among the new features included in the approaching 1920 census of agriculture will be a series of questions relating to the amount of corn and other crops raised for silage purposes. These statistics on silage, which are to be collected by the Bureau of the Census in accordance with the recommendations made to that bureau and to Congress by the United States Department of Agriculture, are expected to furnish accurate and comprehensive figures on this important phase of farming which have heretofore been lacking. The facts and figures gathered in the census on this subject will be tabulated, so as to show what each county as well as what each State produced in the way of silage during the year 1919.

The Census Bureau also announces the inclusion in the farm schedule of questions to show how many farmers own tractors and automobiles and how many have heating and lighting plants and telephones in their homes. These questions are designed primarily to make known the better living conditions and modern improvements on farms in all sections of the country. The Census

Bureau, in including these questions for the 1920 census, was guided by suggestions from leading farm economists as well as by communications from farmers' organizations. The Department of Agriculture is also interested in these questions and gave its indorsement to the plan.

**Copies of Schedule for Farmers**

To secure cooperation on the part of the farmers and interest them in the census, the Bureau of the Census has distributed more than a million copies of the agricultural schedule through the medium of several farm publications which have a wide circulation. The farmers who received these copies will thus have an opportunity to study the questions in advance and be ready to give prompt and accurate information to the census enumerator when he calls during the month of January. Any farmer who desires a copy of the agricultural schedule in advance may secure one by writing to the Bureau of the Census, Washington, D. C. An extra supply of the schedules has been printed for this purpose.

That the individual farmer will realize the advantage of keeping a more accurate tab on what his farm is yielding is one result of the census hoped for by the Department of Agriculture. The schedule of questions which will be used in the approaching census will help the farmer in getting started in this work inasmuch as it sets forth the subjects in which the Government is interested and thus provides a model which any

**PRINCE ALBERT**

*the national joy smoke*



Copyright 1919 by R. J. Reynolds Tobacco Co.

**TALK** about smokes, Prince Albert is geared to a joyhandout standard that just lavishes smokehappiness on every man game enough to make a bee line for a tidy red tin and a jimmy pipe—old or new!

Get it straight that what you've hankered for in pipe or cigarette makin's smokes you'll find aplenty in P. A. That's because P. A. has the quality!

You can't any more make Prince Albert bite your tongue or parch your throat than you can make a horse drink when he's off the water! Bite and parch are cut out by our exclusive patented process!

You just lay back like a regular fellow and puff to beat the cards and wonder why in samhill you didn't nail a section in the P. A. smokepasture longer than you care, to remember back!

Buy Prince Albert everywhere tobacco is sold. Tippy red bags, tidy red tins, handsome pound and half pound tin humidors—and that clever, practical pound crystal glass humidior with sponge moistener top that keeps the tobacco in such perfect condition.

R. J. Reynolds Tobacco Co., Winston-Salem, N. C.

farmer can easily adapt to his own needs.

**When Reports Will Be Ready**

The published results of the 1920 census will be issued by the Census Bureau as rapidly as possible. No precise time can be set in advance as to when the first reports will appear, but it is thought that the preliminary bulletins will be issued within three months after

the completion of the enumeration. Later a series of bound volumes appropriate for use as reference books in libraries and schools will be published.

These publications will show for each county, for each State, and for the country as a whole, the number of farms, the total acreage of farm lands, the value of farm property, the number of the different kinds of live stock,

the acreage and production of all the important crops, and many other items of interest connected with the farming industry.

The bulletins of the Census Bureau will be widely distributed and every effort will be made to make them of the greatest possible value to the farmers who furnish the information they will contain.

**ODEON HALL, BETHEL**  
**One Day Only TUESDAY, DEC. 30**

**The SHEPHERD of the HILLS**  
FROM HAROLD BILLY WRIGHT'S GREAT NOVEL

**NOW IN PICTURES**

**Scenario Written and Directed by the Author Himself**

**10 PARTS**

Millions of people have read the book. Millions of people have seen the play. The picture is a masterful visualization of them both.



A delightful story of the Ozarks, portraying the lives of these hardy mountaineers who are as clean cut and unaffected by the veneer of civilization as the rock-bound hills in which they live.

**A Splendid Picturization of the Most Popular American Novel. All the world is going to see this great picture.**

**A PHENOMENAL SUCCESS ON BOTH CONTINENTS.**

**PRICES: Children, 15c; Adults, 35c and 50c**

**ONE SHOW AT 8.15 P. M.**